



SANDWICHES

BENEDICT* 18
Lump Crab, Avocado,
Pickled Onion, Fresno Pepper,
Hollandaise, Toasted
English Muffin

RR BURGER* 17
Double Patties, Caramelized
Onion, Bibb Lettuce, Tomato,
Pickles, American Cheese,
1000 Island
+ Thick Cut Bacon....4
+ Farm Egg....3

FRIED CHICKEN 17
Sriracha Pickle, Spicy
Remoulade, Butter Lettuce



SOUP & SALADS

MARKET SOUP
Chef's Daily Selection
9

SMOKEHOUSE CHILI
Smoked Strip Loin, Tomato,
Black Bean, Kidney Bean
13 Bowl • 21 Pot

BABY KALE CAESAR 16
Baby Black Kale, Brioche Garlic
Croutons, Shaved Parmesan,
House Creamy Caesar
Dressing

SQUASH & ARUGULA 16
Roasted Butternut Squash,
Crumbled Goat Cheese, Dried
Cherries, Toasted Pepitas,
Arugula, Vanilla Bean
Vinaigrette

RR CHOPPED 15
Romaine, Feta Cheese
Roasted Pepper Onion
Relish, Olive, Tomato
Red Wine Vinaigrette

Protein Additions:
Cold Smoked Salmon +7
Chicken +5

MORNING LIBATIONS

MIMOSA 14 Glass / 70 Kit
Prosecco, Rotating Juices

BLOODY MARY 15
Vodka, House Mix, Standard Garnish
Add Chef Garnish +3 / Add 7^{oz} High Life +3

NEW YEAR SPRITZ 15
Aperol, Lemon Juice, Pomegranate,
Cava, Cranberry & Rosemary Garnish

MIDWEST SPRITZ 15
Michigan Apple Cider, Aperol,
Prosecco, Soda

CHI'RISH COFFEE 14
Locally Brewed Dark Matter Coffee,
Irish Whiskey, Sweet Cream

BITES & BOARDS

CHARCUTERIE 25
Soppressata, Prosciutto, 'Nduja,
Chicken Liver Mousse, Pickles, Mustard,
Toasted Sourdough

GOLDEN GOBBETS 13
Seasoned Fried Chicken, Honey

BURRATA 19
Grilled Pears, Brown Butter, Salted
Walnuts, Balsamic & Date Reduction

SPINACH ARTICHOKE DIP 12
Parmesan Crusted, Grilled Sourdough

CHEESE 21
Nordic Smoked Cheddar,
Green Dirt Farms Soft Sheep's Milk Cheese,
Cupola Firm Cow's Milk Cheese, Honey,
Fruit Preserves, Toasted Sourdough

MUSHROOM TOAST 11
Roasted Shimeji Mushrooms,
Scallions, Herb Aioli
+ Farm Egg....3

SHRIMP & CRAB TOAST 13
Avocado, Shrimp Mousse,
Fried Buttery Brioche

BRUNCH

CHICKEN & WAFFLES 19
Cheddar Chive Waffle,
Crispy Chicken, Hot Honey Butter

FRENCH TOAST 16
Macerated Berries,
Whipped Cream

STEAK & EGGS 36
2 Fried Eggs, 8oz Beef,
Salsa Verde, RR Potatoes

CHEF'S BREAKFAST 16
Eggs, Potatoes, Toast,
Sausage or Bacon

RR SKILLET 17
Red Bell & Anaheim Peppers,
Onion, Mushroom, Sweet Potato,,
Fried Eggs, Herbed Goat Cheese
+ Thick Cut Bacon....4
+ Sausage....4

TODAY'S OMELETTE 15
Seasonally Inspired

ROASTS

Hand-Carved Tableside

'FEATURED ROAST'
BRAISED SHORT RIB
Slow Braised Short Ribs, Celery Root Purée, Red Wine Reduction
65

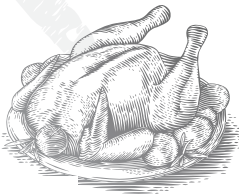
ROAST BEEF*
Roasted Slow & Tender,
Red Wine Bordelaise
32 / 8oz • 64 / 16oz • 96 / 24oz

PORK SHANK
Braised, Stewed Lentils & Cabbage,
Crispy Kale
21 Single • 39 Double

ROASTED SQUASH
Wild Rice, Cranberry, Apple Stuffing,
Butternut Squash Purée, Seasonal
Vegetables, Sage Vinaigrette
26

WHOLE FISH
Fire Roasted, Salsa Verde,
Tomatoes & Herbs
46

ROAST CHICKEN
Apple Wood Smoked,
RR Potatoes
25 Half • 40 Whole



SIDE DISHES

BREAKFAST MEAT 10
Thick Slab Bacon or Sausage

**ENGLISH MUFFIN
OR TOAST 8**
Seasonal Jam

MAC & CHEESE 12
Fontina, Cheddar,
Garlic Herb Breadcrumb

CARROTS 12
Honey Butter Glazed

BRUSSELS SPROUTS 12
House Garlic Lemon Pepper

RR POTATOES 12
Crispy Fried,
Red Wine Vinaigrette

RIVER × ROAST

315 N. LASALLE STREET × CHICAGO, ILLINOIS, USA

Located in bustling River North, with dramatic views of one of the greatest feats of modern engineering: the Chicago River, which now runs backwards.
**Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.*
A 20% gratuity will be applied to parties of 6 or more.

BRUNCH SERVED TILL 3:00^{PM} SATURDAY & SUNDAY